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## MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HEALTH.

### NEW YORK, N. Y.

#### Milk and Milk Products—Production, Care, and Sale. (Reg. Dept. of Health, Mar. 30, 1915.)

Regulations of the department of health of the City of New York, adopted March 30, 1915, effective April 1, 1915, relating to sections 155 and 156 of the Sanitary Code, which provide as follows:

SEC. 155. *Milk, cream, condensed or concentrated milk, condensed skimmed milk, and modified milk; sale regulated; term "modified milk" defined; exception.*—No milk or cream, condensed or concentrated milk, condensed skimmed milk, or modified milk, shall be held, kept, offered for sale, sold, or delivered in the City of New York without a permit therefor issued by the board of health, or otherwise than in accordance with the terms of said permit and with the regulations of said board.

By the term "modified milk" is meant milk of any subdivision of the classification known as "Grade A; for infants and children," which has been changed by the addition of water, sugar, or milk, or other substance intended to render the milk suitable for infant feeding.

The provisions of this section shall not apply to milk or cream sold in hotels and restaurants nor to condensed milk or condensed skimmed milk when contained in hermetically sealed cans.

SEC. 156. *Milk and cream; grades and designations.*—All milk or cream held, kept, offered for sale, sold, or delivered in the City of New York shall be so held, kept, offered for sale, sold, or delivered in accordance with the regulations of the board of health and under any of the following grades or designations and not otherwise:

"Grade A: For infants and children."

- (1) Milk or cream (raw).
- (2) Milk or cream (pasteurized).

"Grade B: For adults."

- (1) Milk or cream (pasteurized).

"Grade C: For cooking and manufacturing purposes only."

- (1) Milk or cream not conforming to the requirements of any of the subdivisions of Grade A or Grade B, and which has been pasteurized according to the regulations of the board of health or boiled for at least two minutes.

- (2) Condensed skimmed milk.

The provisions of this section shall apply to milk or cream used for the purpose of producing or used in preparation of sour milk, buttermilk, homogenized milk, milk curds, sour cream, Smeteny, Kумыss, Matzoon, Zoolak, and other similar products or preparations, provided that any such product or preparation be held, kept, offered for sale, sold, or delivered in the City of New York.

REGULATION 1. *Milk, cream, and condensed milk not to be stored in stables or other insanitary places.*—Milk, cream, or condensed milk shall not be handled, stored, offered for sale, or sold in any stable, room used for sleeping purposes, or in any room or place which is dark, damp, poorly ventilated, or insanitary.

REG. 2. *Water-closet compartments.*—Every water-closet compartment, except when provided with mechanical means of ventilation, shall have a window at least 1 foot by 3 feet between stop-beads opening to the external air, and the entire window shall be made so as to readily open, or an opening connected with the external air measuring at least 144 square inches for each water-closet or urinal, with an increase of 72 square inches for each additional water-closet or urinal. The door or doors of the water-closet compartment shall be self-closing. Where the water-closet is in direct communication with the room in which food is prepared or stored, if required by the department of health, a suitable and properly lighted vestibule shall be provided. The door of the vestibule shall be self-closing. All water-closet fixtures, water-closet compartments, and vestibules shall be maintained in a clean and sanitary condition and in good repair.

REG. 3. *Rooms, insanitary condition.*—Milk, condensed milk, or cream shall not be sold or stored in any room which is dark, poorly ventilated, or dirty, or in which rubbish or useless material is allowed to accumulate, or in which there are offensive odors.

REG. 4. *Milk vessels to be protected.*—All vessels which contain milk, condensed milk, or cream must be protected by suitable covers. Vessels must be so placed that milk, condensed milk, or cream will not become contaminated by dust, dirt, or flies.

REG. 5. *Milk not to be kept on sidewalk.*—Milk, condensed milk, or cream shall not be allowed to stand on the sidewalk or outside of the store longer than is absolutely necessary for transportation.

REG. 6. *Milk not to be transferred on street.*—Milk, condensed milk, or cream must not be transferred from one container to another on the streets, at ferries, or at railroad depots.

REG. 7. *Ice tub or ice box to be provided.*—Vessels in which milk, condensed milk, or cream is kept for sale shall be kept either in a milk tub, properly iced, or in a clean ice box or refrigerator in which these or similar articles of food are stored.

REG. 8. *Containers to be cleaned and sterilized.*—All containers in which milk, condensed milk, or cream is stored, handled, transported, or sold, must be thoroughly cleaned and sterilized before filling. Such cleaning and sterilizing shall not be done, nor shall any containers be filled in any stable, in any room used for sleeping purposes, or in any room having a direct connection with such stables or rooms or with water-closet compartments, unless such water-closet compartments conform to regulation 2 of these regulations.

REG. 9. *Ice box or ice tub to be kept clean.*—The ice box or ice tub in which milk, condensed milk, or cream is kept must be maintained in a thoroughly clean condition.

REG. 10. *Drainage of ice box.*—The overflow pipe from the ice box in which milk, condensed milk, or cream is kept must not be directly connected with the drain pipe or sewer, but must discharge into a properly trapped, sewer-connected, water-supplied open sink.

REG. 11. *Health of employees.*—No person having an infectious disease, or caring for or coming in contact with any person having an infectious disease, shall handle milk.

REG. 12. *Worn or badly rusted receptacles.*—All cans or receptacles used in the sale or delivery of milk, cream, or condensed milk when found to be in an unfit condition to be so used by reason of being worn out, badly rusted, or with rusted inside surface, or in such condition that they can not be rendered clean and sanitary by washing shall be condemned by inspectors of this department. Every such can or receptacle when so condemned shall be marked by a stamp, impression, or device showing that it had been so condemned and when so condemned shall not thereafter be used by any person for the purpose of selling, delivering, or shipping milk, cream, or condensed milk.

ADDITIONAL REGULATIONS GOVERNING THE PRODUCTION AND SALE OF MILK WITHIN  
THE CITY OF NEW YORK.

REG. 16. *Milk produced in violation of the regulations.*—Milk produced in violation of these regulations shall be deemed adulterated as defined in section 156 of the Sanitary Code.

REG. 17. *Water used for washing and cleaning containers.*—All water used for washing and cleaning containers, utensils, or apparatus used in preparing milk for sale in the city of New York shall be clean and wholesome. The water shall be, whenever possible, from a public supply of known purity. No water other than from a public supply shall be used within the city of New York without a permit therefor issued by the board of health.

REG. 18. *Milk house.*—A properly constructed, conveniently located milk house shall be provided. The milk house shall have no direct communication with stable.

REG. 19. *Floors of milk house.*—The floors of milk house shall be constructed of cement and so graded as to discharge all surface drainage from one or more points into properly trapped sewer-connected drains. Where no sewer is provided the drains must discharge into properly constructed cesspools. The floor opening of each drain shall be covered by a suitable iron strainer.

REG. 20. *Walls and ceilings.*—Walls and ceilings of the milk house must be sheathed and finished smooth to prevent the accumulation of dust and dirt.

REG. 21. *Maintenance of milk house.*—The interior of the milk house, unless constructed of cement or similar material, must be painted with some light-colored water-proof paint. The milk house must be maintained at all times in a cleanly condition, free from dust, dirt, rubbish, and cobwebs. No material foreign to the proper care and handling of milk shall be kept or allowed to remain in the milk house.

REG. 22. *Separate rooms shall be provided for the handling and storage of milk.*—Separate rooms must be provided for the handling and storing of milk and the washing of utensils. Bottle caps and tags must not be stored in the milk handling room. A sufficient number for immediate use should be taken to the bottling room immediately preceding the process of bottling.

REG. 23. *Supply of hot and cold water to be provided.*—A convenient and adequate supply of hot and cold water must be provided for washing utensils and cooling milk.

REG. 24. *Cleaning of pails, strainers, bottles, cans, etc.*—All pails, strainers, bottles, cans, and apparatus used in handling or bottling milk must be washed, immediately after using, in hot water and some proper alkaline washing solution, rinsed with clean boiling water, and stored in such a manner as to remain clean until used.

REG. 25. *Tubs for washing purposes to be provided.*—The wash room must have tubs for washing purposes which shall be constructed of some nonabsorbent material. All draining shelves and racks shall also be of nonabsorbent material.

REG. 26. *Lighting of milk house and screen doors to be provided.*—Each room of the milk house shall be provided with sufficient window light, and all doors and windows shall be screened to prevent the access of flies between the 1st day of May and the 1st day of November of each year. The premises shall be kept free from vermin at all times. All doors shall be self-closing.

REG. 27. *Cooling and storage facilities to be provided.*—The milk room shall contain cooling and storage facilities of sufficient capacity to cool and store all milk produced on the premises during 24 hours to a temperature of 50° F. or below. If a pool is used for such purpose it shall be properly drained and trapped. All pools used in the cooling or storage of milk shall be emptied and cleaned at least once in 24 hours.

REG. 28. *Connection between milk room and other rooms.*—Wherever there is direct connection between the milk room and any other room a self-closing door must be provided.

REG. 29. *Milk pails.*—No pail should be used during the process of milking which has a top opening of a diameter greater than 8 inches. The inner surface of all milk pails and utensils shall be smooth and heavily tinned; all seams must be soldered flush.

REG. 30. *Size of milk house.*—The milk house and each room thereof must be of sufficient size to allow plenty of room, and no part of the milk house shall be maintained in an overcrowded condition.

REG. 31. *Milk to be protected.*—The milk shall at no time be exposed to dust and dirt.

REG. 32. *Milk to be conducted in a cleanly manner.*—All milk and milk handling must be conducted in a cleanly manner.

REG. 33. *Health of employees.*—No person having or coming in contact directly or indirectly with any infectious or venereal disease shall be allowed to milk or handle milk or milk utensils.

REG. 34. *Clothing of milkers.*—The outer clothing of milkers and milk handlers must consist of clean overalls and jackets of some light colored material.

REG. 35. *Cows to be groomed daily.*—Cows must be groomed daily and be kept at all times clean and free from accumulation of manure, mud, or filth.

REG. 36. *Cows to be clipped.*—The long hairs upon the flanks, udders, and tails must be clipped and kept short.

REG. 37. *Cleaning of cows prior to milking.*—The udders and teats must be washed clean immediately prior to milking and dried with a clean cloth.

REG. 38. *Throat latch to be used.*—To prevent the cows from lying down between cleaning and milking, a throat latch shall be provided and used.

REG. 39. *Cleanliness of milkers.*—The hands of milkers and milk handlers must be washed clean with soap and water immediately prior to, and kept clean during the milking and handling of milk. Convenient facilities, consisting of water, soap, basin, and clean towels, shall be provided for such purpose.

REG. 40. *Dry milking.*—The hands and teats must be kept dry during milking. The first stream from each teat shall be rejected.

REG. 41. *Health of cows.*—The cows must be healthy and free from disease as determined by a physical examination. Such examination must be made at least once each year by a qualified veterinarian and a certificate certifying thereto filed with the department of health, and no cow shall be admitted to the herd until after such physical examination.

REG. 42. *Feeding of cows.*—Only feed which is of good quality, and only grain and coarse fodder which are free from dirt and mould shall be used. Distillery waste or any substance in an advanced or injurious state of putrefaction must not be fed to cows.

REG. 43. *Hay not to be fed during milking.*—No hay or other dry fodder shall be fed to cows during milking or immediately prior thereto.

REG. 44. *Bedding of cows.*—The cows shall be bedded with some clean material, preferably straw, sawdust, or shavings, and the bedding shall be renewed each day.

REG. 45. *Milk from diseased cows.*—Milk from diseased cows, and milk which has been polluted with fecal matter must be immediately destroyed.

REG. 46. *Milking stools to be used.*—Milking stools shall be constructed of metal having a smooth surface and must be kept clean at all times.

REG. 47. *Milk to be immediately cooled.*—All milk as soon as drawn must be immediately removed to the milk house and strained. All milk must be cooled to at least 50° F. within two hours of its production and maintained at or below such temperature until delivered to the consumer.

## ADDITIONAL REGULATIONS GOVERNING THE PRODUCTION OF MILK OUTSIDE THE CITY OF NEW YORK AND SHIPPED FOR SALE TO THE CITY OF NEW YORK.

REG. 50. *Cows to be kept clean.*—The cows shall be kept clean, and manure must not be permitted to collect upon the tail, sides, udder, or belly.

REG. 51. *Cows to be groomed daily.*—The cows shall be groomed daily, and all collections of manure, mud, or other filth must not be allowed to remain upon their flanks, udders, or bellies during milking.

REG. 52. *Clipping of long hairs from udder and flanks required.*—The clipping of long hairs from the udder and flanks of the cows is of assistance in preventing the collection of filth which may drop into the milk. The hair on the tails shall be cut, so that the brush will be well above the ground.

REG. 53. *Udder and teats to be cleaned before milking.*—The udders and teats of the cow shall be thoroughly cleaned before milking; this to be done by thorough brushing and the use of a cloth and warm water.

REG. 54. *Throatlatch to be provided.*—To prevent the cows from lying down and getting dirty between cleaning and milking, a throatlatch of rope or chain shall be fastened across the stanchions under the cow's neck.

REG. 55. *Only feed of good quality to be used.*—Only feed which is of good quality and only grain and coarse fodders which are free from dirt and mold shall be used. Distillery waste or any substance in the state of fermentation or putrefaction must not be fed to cows.

REG. 56. *Cows not in good flesh and condition to be removed from herd.*—Cows which are not in good flesh and condition shall be immediately removed and their milk kept separate until their health has been passed upon by a veterinarian.

REG. 57. *Examination by veterinarian to be made annually.*—An examination by a licensed veterinary surgeon shall be made at least once a year.

REG. 58. *No stagnant water, hogpen, privy, etc., to be located within 100 feet of cow stable.*—No stagnant water, hogpen, privy, or uncovered cesspool or manure pit shall be maintained within 100 feet of the cow stable.

REG. 59. *Adequate ventilation to be provided.*—The cow stable shall be provided with some adequate means of ventilation, either by the construction of sufficient air chutes extending from the room in which the cows are kept to the outside air or by the installation of muslin stretched over the window openings.

REG. 60. *Window light.*—Windows shall be installed in the cow barn to provide sufficient light (2 square feet of window light to each 600 cubic feet of air space the minimum) and the panes be washed and kept clean.

REG. 61. *Air space for each cow.*—There shall be at least 600 cubic feet of air space for each cow.

REG. 62. *Milch cows to be kept in place used for no other purpose.*—Milch cows shall be kept in a place which is used for no other purpose.

REG. 63. *Construction of floors.*—Stable floors shall be made water-tight, be properly graded and well drained, and be of some nonabsorbent material.

REG. 64. *Feeding troughs and platforms to be lighted and kept clean.*—The feeding troughs and platforms shall be well lighted and kept clean at all times.

REG. 65. *Ceiling to be kept free from dirt, cobwebs, and straw.*—The ceiling shall be thoroughly swept down and kept free from hanging straw, dirt, and cobwebs.

REG. 66. *Construction of ceilings.*—The ceiling must be so constructed that dust and dirt therefrom shall not readily fall to the floor or into the milk. If the space over the cows is used for storage of hay, the ceiling shall be made tight to prevent chaff and dust from falling through.

REG. 67. *Walls and ledge to be kept free from dirt, manure, and cobwebs.*—The walls and ledges shall be thoroughly swept down and kept free from dust, dirt, manure, or

cobwebs, and the floors and premises be kept free from dirt, rubbish, and decayed animal or vegetable matter at all times.

REG. 68. *Cow beds to be kept clean.*—The cow beds shall be so graded and kept that they will be clean and sanitary at all times.

REG. 69. *Stable to be whitewashed twice a year.*—Stables shall be whitewashed at least twice a year unless the walls are painted or are of smooth cement.

REG. 70. *Manure to be removed twice daily.*—Manure must be removed from the stalls and gutters at least twice daily. This must not be done during milking, nor within one hour prior thereto.

REG. 71. *Manure not to be stored within 200 feet of stable.*—Manure shall be taken from the barn, preferably drawn to the field. When the weather is such that this can not be done, it should be stored no nearer than 200 feet from the stable, and the manure pile should be so located that the cows can not get at it.

REG. 72. *Disposal of liquid matter.*—The liquid matter shall be absorbed and removed daily and at no time be allowed to overflow or saturate the ground under or around the cow barn.

REG. 73. *Construction of manure gutters.*—Manure gutters shall be from 6 to 8 inches deep, and constructed of concrete, stone, or some nonabsorbent material.

REG. 74. *Use of land plaster or lime recommended.*—The use of land plaster or lime is recommended upon the floors and gutters.

REG. 75. *Character of bedding to be used.*—Only bedding which is clean, dry, and absorbent shall be used, preferably sawdust, shavings, dried leaves, or straw. No horse manure should be used as bedding.

REG. 76. *Construction of flooring.*—The flooring where the cows stand shall be so constructed that all manure may drop into the gutter and not upon the floor itself.

REG. 77. *Floor not to be swept prior to milking cows.*—The floor shall be swept daily. This must be done one hour prior to milking time.

REG. 78. *Drinking basin for cows to be kept clean.*—If individual drinking basins are used for the cows they should be frequently drained and cleaned.

REG. 79. *Live stock other than cows to be excluded from stable where milch cows are kept.*—All live stock other than cows shall be excluded from the room in which milch cows are kept. (Calf or bull pens may be allowed in the same room if kept in the same clean and sanitary manner as the cow beds.)

REG. 80. *Barnyard to be cleaned.*—The barnyard shall be well drained and dry, and should be as much sheltered as possible from the wind and cold. Manure should not be allowed to collect therein.

REG. 81. *Separate quarters to be provided for sick cows.*—A suitable place in some separate building shall be provided for the use of the cows when sick, and separate quarters must be provided for cows when calving.

REG. 82. *Silo or grain pit not to open directly into stable.*—There shall be no direct opening from any silo or grain pit into the room in which the milch cows are kept.

REG. 83. *Milk house to be provided.*—A milk house must be provided which is separated from the stable and dwelling. It shall be located on elevated ground, with no hogpen, privy, or manure pile within 100 feet.

REG. 84. *Milk house to be kept clean.*—Milk house must be kept clean and not used for any purpose except the handling of milk.

REG. 85. *Floor of milk house to be properly graded and water-tight.*—Milk house shall be provided with sufficient light and ventilation, with floors properly graded and made water-tight.

REG. 86. *Milk house to be lighted and ventilated.*—Milk house shall be provided with adjustable sashes to furnish sufficient light and some proper method of ventilation shall be installed.

REG. 87. *Size of milk house.*—The milk house shall be provided with an ample supply of clean water for cooling the milk, and if it is not a running supply, the water should be changed twice daily. Also a supply of clean ice should be provided to be used for cooling the milk to 50 degrees within two hours after milking.

REG. 88. *Storing of empty cans.*—Suitable means shall be provided within the milk house, to expose the milk pails, cans, and utensils to the sun or to live steam.

REG. 89. *Washing facilities for milkers to be provided.*—Facilities consisting of wash basins, soap, and towel shall be provided for the use of milkers before and during milking. During the summer months the milk house should be properly screened to exclude flies.

REG. 90. *Health of employees.*—Any person having any communicable or infectious disease, or one caring for persons having such diseases, must not be allowed to handle the milk or milk utensils.

REG. 91. *Milkers to clean hands before milking.*—The hands of the milkers must be thoroughly washed with soap and water and carefully dried on a clean towel before milking.

REG. 92. *Clothing to be worn during milking.*—Clean overalls and jumpers shall be worn during the milking of cows. They should be used for no other purposes and when not in use should be kept in a clean place protected from dust.

REG. 93. *Milking with wet hands condemned.*—The hands and teats shall be kept dry during milking. The practice of moistening the hands with milk is to be condemned.

REG. 94. *Milking stools to be kept clean.*—The milking stools shall be at all times kept clean, and iron stools are recommended.

REG. 95. *Fore milk to be rejected.*—The first streams from each teat shall be rejected, as this fore milk contains more bacteria than the rest of the milk.

REG. 96. *Milk drawn from cows 15 days before or 5 days after parturition to be rejected.*—All milk drawn from the cows 15 days before or 5 days after parturition shall be rejected.

REG. 97. *Small-mouth milking pail to be used.*—The pails in which the milk is drawn should have as small an opening at the top as can be used in milking; top opening preferably not to exceed 8 inches in diameter. This lessens the contamination by dust and dirt during milking.

REG. 98. *Milking to be done rapidly.*—The milking should be done rapidly and quietly, and the cows should be treated kindly.

REG. 99. *Feeding just prior to milking prohibited.*—Dry fodder should not be fed to the cows during or just before milking, as dust therefrom may fall into the milk.

REG. 100. *Milk utensils to be kept clean and in good repair.*—All milk utensils, including pails, cans, strainers, and dippers, must be kept thoroughly clean and must be washed and scalded after each using, and all seams in these utensils should be cleaned, scraped, and soldered flush.

REG. 101. *Shipment of milk from diseased cows prohibited.*—Milk from diseased cows must not be shipped.

REG. 102. *Adulteration prohibited.*—The milk must not be in any way adulterated.

REG. 103. *Milk to be immediately strained and cooled.*—The milk as soon as drawn shall be removed to the milk house and immediately strained and cooled to the proper temperature.

REG. 104. *Milk to be cooled below 50° F. within two hours after milking.*—All milk must be cooled to a temperature below 50° F. within two hours after being drawn and kept thereafter below that until delivered to the creamery.

REG. 105. *Straining of milk.*—The milk shall be strained into cans which are standing in ice water which reaches the neck of the can. The more rapidly the milk is cooled the safer it is and longer it will keep sweet. Ice should be used in cooling milk, as very few springs are cold enough for the purpose.



REG. 106. *Use of aerators.*—If aerators are used, they shall stand where the air is free from dust or odors, and on no account should they be used in the stable or out of doors.

REG. 107. *Cleaning of milk strainers.*—Milk strainers shall be kept clean, scalded a second time just before using, and if cloth strainers are used, several of them should be provided in order that they may be frequently changed during the straining of the milk.

REG. 108. *Use of preservatives or coloring matter prohibited.*—The use of any preservative or coloring matter is adulteration, and its use by a producer or shipper will be sufficient cause for the exclusion of his product from the city of New York.

REG. 109. *Water.*—The water supply used in the dairy and for washing utensils should be absolutely free from any contamination, sufficiently abundant for all purposes, and easy of access.

REG. 110. *Protection of water supply.*—The water supply shall be protected against flood or surface drainage.

REG. 111. *Location of privy.*—The privy shall be located not nearer than 100 feet of the source of the water supply, or else be provided with a water-tight box that can be readily removed and cleaned, and so constructed that at no time will the contents overflow or saturate the surrounding ground.

REG. 112. *Source of water supply.*—The source of water supply shall be rendered safe against contamination by having no stable, barnyard, pile of manure, or other source of contamination located within 200 feet of it.

#### REGULATIONS GOVERNING THE SALE OF GRADE A MILK OR CREAM (RAW).

*Definition.*—Grade A milk or cream (raw) is milk or cream produced and handled in accordance with the regulations as herein set forth.

REG. 113. *Tuberculin test and physical condition.*—Only such animals shall be admitted to the herd as are in good physical condition, as shown by a thorough physical examination accompanied by a test with the diagnostic injection of tuberculin within a period of one month previous to such admission. The test is to be carried out as prescribed in the regulations of the department of health governing the tuberculin testing of cattle. A chart recording the result of the official test must be in the possession of the department of health before the admission of any animal to the herd.

REG. 114. *Bacterial contents.*—Grade A milk (raw) shall not contain more than 60,000 bacteria per cubic centimeter and cream more than 300,000 bacteria per cubic centimeter when delivered to the consumer or at any time prior to such delivery.

REG. 115. *Scoring of dairies.*—All dairies producing milk of this designation shall score at least 25 points on equipment and 50 points on methods, or a total score of 75 points on an official dairy score card approved by the department of health.

REG. 116. *Time of delivery.*—Milk of this designation shall be delivered to the consumer within 36 hours after production.

REG. 117. *Bottling.*—Milk or cream of this designation shall be delivered to the consumer only in bottles, unless otherwise specified in the permit.

REG. 118. *Labeling.*—The caps of all bottles containing grade A milk or cream (raw) shall be white, with the grade and designation "Grade A (raw)," the name and address of the dealer, and the word "Certified," when authorized by the State law, clearly, legibly, and conspicuously displayed on the outer side thereof. No other word, statement, design, mark, or device shall appear on that part of the outer cap containing the grade and the designations unless authorized and permitted by the department of health. A proof print or sketch of such cap, showing the size and arrangement of the lettering thereon, shall be submitted to and approved by the said department before being attached to any bottle containing milk or cream of the said grade and designation.

ADDITIONAL REGULATIONS GOVERNING THE SALE OF GRADE A MILK OR CREAM  
(PASTEURIZED).

*Definition.*—Grade A milk or cream (pasteurized) is milk or cream handled and sold by dealers holding permits therefor from the board of health and produced and handled in accordance with the regulations as herein set forth.

REG. 119. *Physical examination of cows.*—All cows producing milk or cream of this designation must be healthy, as determined by a physical examination made annually by a duly licensed veterinarian.

REG. 120. *Bacterial content.*—Milk of this designation shall not contain more than 30,000 bacteria per cubic centimeter and cream more than 150,000 bacteria per cubic centimeter when delivered to the consumer or at any time after pasteurization and prior to such delivery. No milk supply averaging more than 200,000 bacteria per cubic centimeter shall be pasteurized to be sold under this designation.

REG. 121. *Scoring of dairies.*—All dairies producing milk or cream of this designation shall score at least 25 points on equipment and 43 points on methods, or a total score of 68 points on an official score card approved by the department of health.

REG. 122. *Times of delivery.*—Milk or cream of this designation shall be delivered within 36 hours after pasteurization.

REG. 123. *Bottling.*—Milk or cream of this designation shall be delivered to the consumer only in bottles unless otherwise specified.

REG. 124. *Bottles only.*—The caps of all bottles containing Grade A milk or cream (pasteurized) shall be white with the grade and designation "Grade A (pasteurized)," the name and address of the dealer, the date and hours between which pasteurization was completed, and the place where pasteurization was performed clearly, legibly, and conspicuously displayed on the outer side thereof. No other word, statement, design, mark, or device shall appear on that part of the outer cap containing the grade and designation, unless authorized and permitted by the department of health. A proof print or sketch of such cap, showing the size and arrangement of the lettering thereon, shall be submitted to and approved by the said department before being attached to the bottles containing milk of the said grade and designation. No other words, statement, design, or device shall appear upon the outer cap unless approved by the department of health. The size and arrangement of lettering on such cap must be approved by the department of health.

REG. 125. *Pasteurization.*—Only such milk or cream shall be regarded as pasteurized as has been subjected to a temperature of from 142° to 145° F. for not less than 30 minutes.

ADDITIONAL REGULATIONS GOVERNING THE SALE OF GRADE B MILK OR CREAM  
(PASTEURIZED).

*Definition.*—Grade B milk or cream (pasteurized) is milk or cream produced and handled in accordance with the minimum requirements of the regulations herein set forth and which has been pasteurized in accordance with the regulations of the department of health for pasteurization.

REG. 128. *Physical examination of cows.*—All cows producing milk or cream of this designation must be healthy as determined by a physical examination made and approved by a duly licensed veterinarian.

REG. 129. *Bacterial contents.*—No milk under this designation shall contain more than 100,000 bacteria per cubic centimeter and no cream shall contain more than 500,000 bacteria per cubic centimeter when delivered to the consumer, or at any time after pasteurization and prior to such delivery. No milk supply averaging more than 1,500,000 bacteria per cubic centimeter shall be pasteurized in this city under this designation. No milk supply averaging more than 300,000 bacteria per cubic centimeter shall be pasteurized outside the city of New York to be sold in said city under this designation.

REG. 130. *Scoring of dairies*.—Dairies producing milk or cream of this designation shall score at least 20 points on equipment and 35 points on methods, or a total score of 55 points on an official score card approved by the department of health.

REG. 131. *Time of delivery*.—Milk of this designation shall be delivered within 36 hours. Cream shall be delivered within 72 hours after pasteurization. Cream intended for manufacturing purposes may be stored in cold storage and held thereat in bulk at a temperature not higher than 32° F. for a period conforming with the laws of the State of New York. Such cream shall be delivered in containers, other than bottles, within 24 hours after removal from cold storage and shall be used only in the manufacture of products in which cooking is required.

REG. 132. *Bottling*.—Milk of this designation may be delivered in cans or bottles.

REG. 133. *Labeling*.—The caps of all bottles containing Grade B milk (pasteurized) and the tags attached to all cans containing Grade B milk or cream (pasteurized) shall be white with the grade and designation "Grade B (pasteurized)," the name and address of the dealer, and the date when and place where pasteurization was performed, clearly, legibly, and conspicuously displayed on the outer side thereof. The caps of all bottles containing Grade B cream (pasteurized) shall be white with the grade and designation "Grade B cream (pasteurized)," the name and address of the dealer, and the date when and the place where bottled, clearly, legibly, and conspicuously displayed on the outer side thereof. No other word, statement, design, mark, or device shall appear on that part of the outer cap or tag containing the grade and designation unless authorized and permitted by the department of health. A proof print or sketch of such cap or tag, showing the size and arrangement of the lettering thereon shall be submitted to and approved by the said department before being attached to any receptacle containing milk or cream of the said grade and designation.

REG. 134. *Pasteurization*.—Only such milk or cream shall be regarded as pasteurized as has been subjected to a temperature of from 142° to 145° F. for not less than 30 minutes.

ADDITIONAL REGULATIONS GOVERNING THE SALE OF GRADE C MILK OR CREAM (PASTEURIZED) (FOR COOKING AND MANUFACTURING PURPOSES ONLY).

*Definition*.—Grade C milk or cream is milk or cream not conforming to the requirements of any of the subdivisions of Grade A or Grade B and which has been pasteurized according to the regulations of the board of health or boiled for at least two minutes.

REG. 136. *Physical examination of cows*.—All cows producing milk or cream of this designation must be healthy, as determined by a physical examination made by a duly licensed veterinarian.

REG. 137. *Bacterial content*.—No milk of this designation shall contain more than 300,000 bacteria per cubic centimeter and no cream of this grade shall contain more than 1,500,000 bacteria per cubic centimeter after pasteurization.

REG. 138. *Scoring of dairies*.—Dairies producing milk or cream of this designation must score at least 40 points on an official score card approved by the department of health.

REG. 139. *Time of delivery*.—Milk or cream of this designation shall be delivered within 48 hours after pasteurization.

REG. 140. *Bottling*.—Milk or cream of this designation shall be delivered in cans only.

REG. 141. *Labeling*.—The tags attached to all cans containing Grade C milk (for cooking) shall be white with the grade and designation "Grade C milk (for cooking)," the name and address of the dealer, and the date when and place where pasteurization was performed, clearly, legibly, and conspicuously displayed thereon. No other word, statement, design, mark, or device shall appear on that part of the tag

containing the grade and designation unless authorized and permitted by the department of health. A proof print or sketch of such tag, showing the size and arrangement of the lettering thereon, shall be submitted to and approved by the said department before being attached to the cans containing milk of the said grade and designation. The cans shall have properly sealed metal covers painted red.

REG. 142. *Pasteurization*.—Only such milk or cream shall be regarded as pasteurized as has been subjected to a temperature of 145° for not less than 30 minutes.

ADDITIONAL REGULATIONS GOVERNING THE SALE OF CONDENSED SKIMMED MILK.

*Definition*.—Condensed skimmed milk is condensed milk in which the butter fat is less than 25 per cent of the total milk solids.

REG. 145. *Cans to be painted blue*.—The cans containing condensed skimmed milk shall be colored a bright blue and shall bear the words "Condensed skimmed milk" in block letters at least 2 inches high and 2 inches wide, with a space of at least one-half inch between any two letters. The milk shall be delivered to the person to whom sold in can or cans, as required in this regulation, excepting when sold in hermetically sealed cans.

ADDITIONAL REGULATIONS GOVERNING THE LABELING OF MILK OR CREAM BROUGHT INTO, DELIVERED, OFFERED FOR SALE, AND SOLD IN NEW YORK CITY.

REG. 146. *Labeling of milk or cream*.—Each container or receptacle used for bringing milk or cream into or delivering it in the city of New York shall bear a tag or label stating, if shipped from a creamery or dairy, the location of the said creamery or dairy, the date of shipment, the name of the dealer, and the grade of the product contained therein, except as elsewhere provided for delivery of cream in bottles.

REG. 147. *Labeling of milk or cream to be pasteurized*.—All milk or cream brought into the city of New York to be pasteurized shall have a tag affixed to each and every can or other receptacle indicating the place of shipment, date of shipment, and the words "to be pasteurized at (stating location of pasteurizing plants)."

REG. 148. *Mislabeling of milk or cream*.—Milk or cream of one grade or designation shall not be held, kept, offered for sale, sold, or labeled as milk or cream of a higher grade or designation.

REG. 149. *Word, statement, design, mark, or device on label*.—No word, statement, design, mark, or device regarding the milk or cream shall appear on any cap or tag attached to any bottle, can, or other receptacle containing milk or cream which words, statement, design, mark, or device is false or misleading in any particular.

REG. 150. *Tags to be saved*.—As soon as the contents of such container or receptacle are sold, or before the said container is returned or otherwise disposed of, or leaves the possession of the dealer, the tag thereon shall be removed and kept on file in the store, where such milk or cream has been sold, for a period of two months thereafter, for inspection by the department of health.

REG. 151. *Record of milk or cream delivered*.—Every wholesale dealer in the city of New York shall keep a record in his main office in the said city, which shall show from which place or places milk or cream, delivered by him daily to retail stores in the city of New York, has been received and to whom delivered, and the said record shall be kept for a period of two months, for inspection by the department of health, and shall be readily accessible to the inspectors of the said department at all times.

REGULATIONS GOVERNING THE MAINTENANCE AND OPERATION OF CREAMERIES, RECEIVING STATIONS, AND PASTEURIZING PLANTS.

*Construction.*

1. *Sufficient light and ventilation to be provided*.—All rooms in which milk or cream is pasteurized or otherwise handled, and in which utensils, apparatus, and containers are washed, must be properly lighted and provided with suitable ventilation. Vent pipes extending above the roof should be installed for carrying away excess steam.

2. *Construction of floor.*—Floors of all rooms must be constructed of concrete or some equally nonabsorbent material. They must be water-tight and so graded that all drainage will flow toward one or more points of discharge.

3. *Drainage.*—All drains must be suitably trapped, and drainage when not discharged into city sewers, must be disposed of into cesspools, septic tanks, running brooks or creeks, or conveyed by drains to a point at least 500 feet from the building.

4. *Construction of walls and ceilings.*—Walls and ceilings, unless constructed of concrete, smooth brick or tile, must be sheathed, dust tight, and painted with a light-colored paint.

5. *Doors and windows to be screened.*—All outside doors and windows must be screened against flies from May 1 to October 31.

6. *Doors to be provided with self-closing device.*—All doors must be provided with self-closing devices.

7. *Toilet facilities to be provided—Location of privies.*—Suitable toilet facilities must be provided for the use of employees, but no water-closet shall communicate directly with any room used for handling milk or cream, or with any room in which utensils are washed. Privies or earth closets must be situated at least 100 feet from the building and must have fly-proof vaults. Seat covers must be self-closing.

8. *Rooms to be used in receiving and dumping milk.*—Milk must be received and dumped in rooms used for no other milk handling.

9. *Rooms to be used for washing containers.*—The washing of containers should not be conducted in rooms in which milk or cream is handled. If such washing is done in the same rooms, it must not be carried on during the period of milk handling.

10. *Milk or cream not to be handled in room used for living purposes.*—No stable and no room used for living or domestic purposes shall communicate directly with any room in which milk or cream is handled or in which utensils are washed.

11. *Water supply.*—An adequate supply of pure running water must be provided.

### *Equipment.*

12. *Construction of apparatus.*—All weigh cans, storage vats, mixing vats, and other apparatus must be constructed of suitable metal, preferably of tinned copper, all angles and joints being smoothly soldered. They must be provided with closely fitting metal covers of similar material.

13. *Construction of pipes and pumps.*—All milk pipes and pumps must be of sanitary construction and so arranged that they may be easily taken apart for cleaning. The use of tightly soldered elbow joints is prohibited.

14. *Arrangement of piping when continuous holder is used.*—If a continuous type of milk or cream pasteurizing holder is provided, which consists of a series of tanks, the piping must be so arranged that the lower tank is filled first.

15. *Automatic temperature-recording devices to be provided.*—At every milk or cream pasteurizing plant automatic temperature-recording devices must be installed which will indicate the temperature to which the milk or cream has been heated, the time at which such heating has been performed, and, if possible, the length of time for which the milk or cream is held at the required temperature.

16. *Location of temperature recorder.*—The temperature recorder must be attached at the highest point of the outlet from a continuous holder. If an absolute holder is used, the recorder must be so attached as to show the temperature and the time of holding.

17. *Washing facilities for cans and bottles to be provided.*—Suitable facilities must be provided for washing, rinsing in cold water, and sterilizing cans and bottles used for pasteurized milk or cream.

18. *Racks or can dryers must be provided.*—Racks, constructed preferably of metal, must be provided for the storage of washed cans in an inverted position until filled, unless dryers are employed during the sterilizing of cans and can covers.

19. *Washed bottles to be inverted.*—All washed bottles must be stored in an inverted position until filled, or must be so protected as to prevent contamination.

20. *Surface coolers to be protected.*—Surface coolers must be provided with suitable metal covers unless located in a room used for no other purpose.

21. *Bottling of milk.*—No milk shall be bottled unless the process be so conducted as to preclude its contamination.

#### *Methods.*

22. *Rooms to be kept clean. Smoking and spitting prohibited.*—All rooms and surrounding premises must be maintained in a cleanly and sanitary condition. Smoking and spitting within the building must be prohibited.

23. *Water and steam pipes to be painted.*—All water and steam pipes must be kept free from rust and dirt and must be painted.

24. *Oil cup or pan to be provided under bearings for shafting.*—All bearings for shafting must be provided with suitable oil cups or pans.

25. *Bottle caps before use to be protected.*—Bottle caps must be protected from contamination until used.

26. *Garments worn by employees.*—Clean, washable outer garments must be worn by employees while handling milk or cream.

27. *Milk or cream to be cooled within 30 minutes after pasteurization.*—All milk or cream must be cooled after pasteurization to a temperature of 50 degrees or less within 30 minutes.

28. *Apparatus to be cleaned and sterilized immediately after use.*—All apparatus used for handling milk or cream must be thoroughly cleaned and sterilized immediately after use. All apparatus used in the pasteurizing of milk and cream must be sterilized immediately before the process is commenced.

29. *Temperature records to be made daily and kept on file.*—Temperature records must be made daily and be kept on file as long as required by the department of health.

30. *Milk or cream to be regarded as pasteurized to be subjected to temperature of 142 to 145 degrees for not less than 30 minutes.*—Only such milk or cream shall be regarded as pasteurized as has been subjected to a temperature of 142 to 145 degrees for not less than 30 minutes.

#### *General.*

31. *Containers to be tagged or labeled.*—All containers in which pasteurized milk or cream is delivered shall be plainly tagged or labeled "Pasteurized" and the said tags or labels shall be marked in accordance with rules set forth for each grade.

32. *Only pasteurized milk or cream conforming to regulations to be sold.*—Milk or cream which has been heated in any degree will not be permitted to be sold in the City of New York unless the heating conforms with the regulations of the department of health for the pasteurization of milk or cream.

33. *Apparatus to be approved.*—Permits will not be granted to pasteurize milk or cream unless all apparatus connected with said pasteurizing has been approved by the department of health.

34. *Permits to pasteurize required.*—No milk or cream shall be sold, held, kept, and offered for sale in the City of New York as "pasteurized" unless said milk or cream has been pasteurized under permit from the board of health in conformity with the rules and regulations thereof.

35. *Milk or cream not to be pasteurized a second time.*—No milk or cream shall be pasteurized a second time.

36. *Pasteurized milk to be bottled at place of pasteurization.*—Pasteurized milk shall not be held, kept, offered for sale, or sold in bottles unless such milk has been bottled at the place of pasteurization.

37. *Room and apparatus used for the pasteurization of Grade A milk.*—Milk or cream shall not be received in any room or apparatus where Grade A pasteurized milk or cream is handled and treated, unless the said milk or cream complies with the regulations for Grade A pasteurized milk.

#### REGULATIONS GOVERNING THE TUBERCULIN TESTING OF CATTLE.

REGULATION 1. *Manner of testing.*—In the case of any herd which is found, when tested in accordance with these regulations, to be free from tuberculosis, the next general test of the herd shall be made within 12 months. Any herd in which one or more reactors shall have been found, shall be retested with tuberculin within six months, and every reacting animal shall be excluded from the herd. Tuberculin tests shall be made as follows:

During the 10 hours before injection, four preinjection temperatures shall be taken at intervals of 3 hours. The first post-injection temperature shall be taken not later than 6 hours after injection; thereafter temperature shall be taken at intervals of 2 hours, continuing for not less than 24 hours after injection.

REG. 2. *Herds to be retested.*—If more than 10 per cent of the herd react to the tuberculin test, the entire herd shall be retested with tuberculin upon the expiration of 90 days and each animal so retested shall receive a double dose of tuberculin at this test.

REG. 3. *Reactions and suspicious reactions.*—A rise of 2° over the highest preinjection temperature shall be considered a reaction, provided such rise of temperature can not be shown to be due to some other cause. A rise of 1½° F. in which there are consecutive temperatures above the normal extending over three or more intervals shall be considered a suspicious reaction, and an animal having so reacted shall be removed from the herd. The interpretation of the "temperature curve" shall be left to the discretion of the veterinarian making the test subject to the approval of the department of health: *Provided, however,* That such veterinarian shall be a legally licensed veterinarian whose tests are acceptable to the department of agriculture of the State of New York. A full report of the test shall be made on a chart approved by the department of health, which chart shall state the kind and quality of tuberculin used in each test, the dates and hours at which temperatures were taken, a description of the animals tested, and the numbers of the tags attached to the same, and said report shall be duly signed by the veterinarian making the test and submitted to the department of health and by the department of health placed on file for inspection and record.

#### REGULATIONS GOVERNING THE USE OF A DIRT TESTER.

REGULATION 1. *Dirt tester.*—A dirt tester approved by the department of health of the City of New York must be used in all creameries shipping milk to the City of New York.

REG. 2. *Milk to be tested.*—All milk received at any creamery shipping milk as aforesaid must be tested thereat by the person having the management and control of such creamery, at least once a week, the results of such test to be posted in a conspicuous place in the creamery and duplicates of such test forwarded to the department of health at the end of each month.

REG. 3. *Standard for test.*—A photograph or gauge established by the board of health of the City of New York must be used as a standard in the creameries herein referred to in determining whether milk contains excessive dirt.

REG. 4. *Milk below standard.*—Where the maximum of dirt, according to the standard is shown to habitually exist in milk officially tested by the department of health, at any creamery, it will constitute sufficient cause to either rate the milk as grade C, or to exclude such milk from sale within the City of New York.